Konya bread salma (bread cooked in meat and tail fat)

Whole recipe

Ingredients

200 g	Lamb tail fat
500 g	Diced lamb
60 g	Butter ¼ glass
10 g	Salt ½ tbsp
500 g	White bread

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Render the tail fat in a pot for about 10 minutes.
   10 min
2. Add the cubed meat and cook over low heat, stirring, until tender.
3. Add the butter and stir well so it melts and flavors the meat. Then add the salt and stir.
4. Add the sliced bread on top of the meat and its fat. Cover and let it stand for about 30 minutes so the bread soaks up the fat; stale bread works best. Serve hot.
   30 min

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